

with salt, pepper and a few drops of onion juice, and place in tomatoes with mixture. Place in buttered pan, sprinkle with buttered crumbs, and bake thirty minutes in a hot oven. Two tablespoons, each, chopped green pepper and onion are an improvement.—L. R.

Potato Noodles—Mash boiled potatoes fine and mix enough flour to make a stiff dough. Pinch off bits of dough and roll between the palms of the hands to little strips the length of your small finger. Drop in pot of boiling salted water; when they come to the top skim them out, put into colander and hold under cold running water; when cooled stand until dry. Fry in butter until brown. Serve with steak and tomato sauce.—D. W. F.

Potato-Cheese Dish—This is a good way to warm up left-over mashed potatoes. Butter well a baking dish and put in a layer of mashed potatoes; sprinkle over this grated cheese and bread crumbs, three tablespoons milk, then another layer of mashed potatoes; sprinkle top with grated cheese and bread crumbs. Cut pieces of butter over top and turn over half cup of milk. Bake in a hot oven until brown.—Miss T. R.

Emergency Salad Dressing—Half cup condensed milk, two tablespoons vinegar, one teaspoon sugar, salt and pepper to taste. Mix all the above ingredients together, then stir one-half teaspoon cornstarch into it, put it over the fire and bring it to the consistency of cream. Let cool and serve over the vegetable or fruit. It is very fine.—Mrs. J. H. T.

Lemon Pudding With Sauce—One cup granulated sugar, one-fourth cup butter, two cups flour, one cup milk, two teaspoons baking powder. Sauce: One lemon (juice and grated rind), one cup granulated sugar, two and one-half cups cold water. Put in pan, cover with dough, bake until dough is done (try with broom splint).—Lida J.

Stuffed Cabbage—Remove outer leaves and core. Parboil for three minutes. Fill core and inside of each leaf with finely chopped left-over meat (raw meat is best), or sausage. Tie securely in cheese cloth. Place in kettle with 2 or 3 carrots and onions. Cover with stock, and let simmer slowly two hours or until tender.—D. A.

Cheapest Dish

Corn is a great food—a plain and simple food, says Milo Hastings in Physical Culture. But corn—at least the soft variety—is not taken straight. Moreover the addition of water does not mend matters. The flavor of corn alone is too faint and elusive for our buttered and peppered tastebuds to detect its rare aroma.

One ounce of shredded codfish is sufficient to impart a distinct flavor to a quart of corn-meal mush. The addition of an ounce (two tablespoons) of oil will increase the palatability and add greatly to the nutritive value of the recipe. This dish may be cooked as mush and then eaten with butter, or fried, or baked. It may be served alone or with a dressing. Here is a table of the ingredients with their nutritive value for enough "corned codfish" to serve four healthy appetites:

Cornmeal, 1 cup (five ounces) 1.56c
Codfish (1 ounce) 1.25c
Oil, 2 tablespoons (1 ounce) 1.50c

Total 4.31c

Thing Worth Knowing

To prevent a cake from sticking to the pan, first grease the pan and then sprinkle with grated bread crumbs. To take seeds out of grape pulps, pulp grapes, boil pulp about ten min-

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8518—Ladies' Dress—Cut in sizes 34 to 42 inches bust measure. The sleeves may be made with or without the deep cuffs.
8484—Ladies' Waist—Cut in sizes 36 to 42 inches bust measure. Long or short sleeves may be used.
8497—Girls' Dress—Cut in sizes 6, 8, 10, 12 and 14 years. The dress is in one piece, with box-pleat closing.
8486—Girl's Suspender Dress—Cut in sizes 8 to 14 years. The dress has blouse, separate one-piece skirt and a separate belt with suspender straps.
8485—Ladies' Skirt—Cut in sizes 24 to 36 inches waist measure. The skirt is cut in three gores.
8496—Ladies' Apron—Cut in sizes 36, 40 and 44 inches bust measure. The apron is to be slipped on over the head.

utes then rub through flour sifter. This seeds them neatly and swiftly and is a great help in canning grapes. To remove fruit or rust stains from the most delicate fabric, or leather stains from hose, take one pint of water in which you dissolve one teaspoonful of oxalic acid. This solution should be placed in a bottle. After washing the stained article, saturate the stained portion of the fabric with solution, then hang article on the line for a few minutes and the stain will disappear; rinse in clear water and then hang out to dry. When making jelly grease the edge of the kettle in which it boils and you will not be bothered with it boiling over. When jelly refuses to jell or thicken, grate a carrot fine and put it in a cheese cloth, squeeze a few drops of juice into the jelly and boil a few seconds longer. The result is perfect jelly. To mark jelly glasses or fruit jars, buy a ten-cent wax pencil at any art store. This is an easier and quicker way for marking than using the gummed labels. White woolen garments that have become yellow may be bleached by soaking them several hours in a hot

solution of hydrogen peroxide and borax. A solution for this purpose may be made as follows: Hydrogen peroxide, one part; water, 10 parts; and borax, 1 tablespoon to each gallon of water. If the water ordinarily used in cooking cereals is replaced with skim-milk, the cooked food will contain about four times as much protein, a valuable body-building material, and will be just as good a food in other respects. When laundering lace curtains, fold them lengthways and starch the edges only. In this way you not only economize on starch but the curtains look better, hang better and do not wear into holes as quickly as when starched all over. To keep curtains from blowing, cover small tailor's weights with goods the color of the curtains and sew to the lower corners. One way to make use of odd black stockings is to cut them into strips and make them into borders for braided rag rugs. To clean brushes use one tablespoonful bread soda to one quart boiling water. Plunge the bristles part up and down in the water, holding by the handle, then wipe with

borus cloth. Rinse in clear water, wipe again and dry (bristles downward, resting on soft cloth or paper) in a sunny window.

A teaspoonful of vinegar beaten into boiled frosting when the frosting is being added will keep it from being brittle and breaking when the cake is cut. It will be as nice and moist in a week as the day it was made.

Green vegetables should be cooked in hard water; dry vegetables in soft water. One teaspoonful of salt in a gallon of water hardens it; one-half teaspoonful of bicarbonate of soda to a gallon of water renders it soft.

MR. BRYAN'S DAUGHTER ILL

A Washington dispatch to the Greensboro, N. C., News, dated Sept. 10, says: Mrs. Richard Hargreaves, daughter of William J. Bryan, came here today from Asheville with the former secretary of state and her husband, and was operated on for appendicitis at a local hospital. The operation was successful and Dr. J. Thomas Keily, one of the best known surgeons in the national capital, said tonight that Mrs. Hargreaves is doing nicely.

Mr. Bryan lunched with Secretary of the Interior Lane today and will return to Asheville either tonight or tomorrow.

Mr. Hargreaves is national bank examiner for eastern North Carolina, and makes his headquarters at Raleigh. Mrs. Hargreaves has been spending the summer with Mrs. Bryan, at Asheville.

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